

# THE IRISH HEATHER GASTROPUB

## SO HOW DOES THIS PART OF THE MENU WORK?

**DESIGN YOUR OWN** by ticking the boxes or let us do it for you as a **'DEALERS CHOICE'**

*For \$20 you choose 4 items from Meat & Cheese sections combined.*

So it can be 4 x Meats or 4 x Cheese, or 3 x Cheese and 1 x Meat, or 2 x Meats and 2 x Cheese, etc. Then you add in 4 Condiments. We place them all on a board and include a basket of bread, crackers, etc...

**NOW EAT!!!**

## MEAT

### SALAMI

<b>SZEGEDI</b> Hungarian style salami, spicy, chili flakes - BC	
<b>FINOCCHIONA</b> fennel flavoured salami - ITALY	
<b>TRUFFLE</b> speckled with truffle dust - ITALY	
<b>CHORIZO SALAMI</b> pork sliced with smoked paprika - SPAIN	
<b>SALCHICHON</b> summer style salami - SPAIN	

### WHOLE MUSCLE

<b>PANCHETTA</b> sweet and spicy, with hints of peppercorn and cloves - ITALY	
<b>CORNED BEEF</b> made in Cultus Lake by owner Seán Heather - BC	
<b>LOMO</b> cured pork tenderloin - SPAIN	
<b>SPECK</b> German style prosciutto - BC	
<b>COPPA</b> fatty, salty, pork shoulder - ITALY	
<b>BRESAOLA</b> smoked beef loin - ITALY	

## CHEESE

GOAT	<b>LOCAL CHERVE</b> soft, creamy, unripened - BC	
COW	<b>VINTAGE CHEDDAR</b> organic, hard, creamy, aged 14 months - ENGLAND	
COW	<b>BLUE STILTON</b> strong, crumbly, rich - ENGLAND	
COW	<b>DUBLINER</b> sharp, aged Irish cheddar - IRELAND	
COW	<b>GUINNESS CHEDDAR</b> drowned in stout, aged 12 months - IRELAND	
COW	<b>CAMBOZOLA</b> if camembert and gorgonzola had a love child - GERMANY	
COW	<b>AGED GOUDA</b> caramel notes, nutty flavour aged 9 months - HOLLAND	
COW	<b>LE CHATELAIN BRIE</b> made in Normandy, a classic - FRANCE	
COW	<b>MIMOLETTE</b> if the French made edam - FRANCE	

(U) = unpasteurized milk used - RAW MILK

## CONDIMENTS

<b>GUINNESS MUSTARD</b> wholegrain mustard & Guinness from our taps - IN HOUSE	
<b>LOCAL ORGANIC HONEY</b> from our pals at Similkameen Apiaries - BC	
<b>CIPOLLINI ONIONS</b> tart mini onions, soaked in balsamic vinegar - ITALY	
<b>FIG JAM</b> sweet sugary jammy figs - GREECE	
<b>CASTELVETRANO OLIVES</b> 007's olive of choice - ITALY	
<b>VALENCIA ALMONDS</b> fried in olive oil, dusted in sea salt - SPAIN	
<b>PEPPERONCINI</b> gourmet pickled peppers, mild heat - GREECE	
<b>MEDJOOOL DATES</b> sweet, dense, pitted dates - CALIFORNIA	
<b>MUSTARDA</b> think apple sauce but with pears, apricots and a in mustard oil - ITALY	
<b>CORNICHONS</b> mini pickles, tart and garlicky - FRANCE	
<b>PICCALILLI RELISH</b> British riff on a chutney of South Asian pickled veg - IN HOUSE	

~ All groups of 8 or more guests may be subject to an autograt of 18% added to their bill ~

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## SMALLS

<b>DAILY SOUP</b> ask server for details - with our homemade soda bread	\$6
<b>AUTUMN SALAD (V)</b> arugula, goats cheese, roasted beets, candied walnuts, habanero orange dressing  add chicken \$4   add bacon \$2	\$12
<b>BOARDS</b> the most popular charcuterie/cheese from our sibling Salt Wine Bar perfect as entrée for one or shared as an appetizer design your own (see over) or have us do it for you “dealers choice”	\$20
<b>CURRY CHIPS (VE)</b> hand cut, skin on, twice fried with curry sauce, topped with green onion curls add cheese \$2	\$8
<b>CHICKEN LIVER PATÉ</b> brandy infused paté, fig jam, crostini	\$8

## MAINS

<b>FRIED CHICKEN SANDWICH</b> chicken thigh marinated & battered, pickled veg, arugula, ginger lime mayo - with salad or fries	\$15
<b>GNOCCHI (VE)(GF)</b> cashew pesto, artichoke hearts, nutritional yeast, arugula	\$16
<b>POSH GRILLED CHEESE (V)</b> Quebec brie, aged cheddar, carmelised onions, mustard and mayo buttered crust - with soup or salad or fries   add bacon for \$2.50	\$15
<b>FISH &amp; CHIPS</b> fresh cut fries, battered cod, mushy peas, house tartar	\$17
<b>CORNED BEEF SANDWICH</b> 5 ozs of our own corned beef, Russian dressing, Guinness wholegrain mustard, sauerkraut, swiss cheese - with salad or fries	\$15
<b>STEAK SANDWICH</b> AAA beef, garlic butter, arugula, carmelized onions, honey mustard mayo - with salad or fries	\$18

## DESSERT

<b>CHOCOLATE MOUSSE (GF)</b> rich, chocolate goodness, flavored cream	\$7
<b>ETON MESS (GF)</b> whipped cream, housemade meringue, wine poached berries	\$7
(VE) - Vegan (V) - Vegetarian (GF) - Gluten Free	

THE IRISH HEATHER GASTROPUB  
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